

EST.  2018

UNCORK

CHARLESTON

Craft Cocktails \$14

Unfashioned Meeting

Six & Twenty Bourbon, Red Wine Reduction, Orange/Angostura Bitters, Scorched Orange Peel, Smoked Wood Chip

Battery Blackberry

Russles Rye, Muddled Blackberry, Lemon Juice, Sage Simple syrup, Pedro Ximenez, Scorched Sage

Bogard Beauty

Sauvignon Blanc, St. Germain, Lillet, Sparkling, Lavender, Thyme

Market Margarita

Fortaleza Tequila, Blanc Vermouth, Lime, Agave

Moments On Montague

Cannon Stret Vodka, Chambord, Lime, Mint

Anson Apple Jack

Epsolon Tequila, Apple Cider, Scorched Cinnamon, Lime Juice, Agave, Salt/Sugar/Cinnamon Rim

Killing Thyme On King

Hendrick's Gin, St Germain, Thyme Infused Simple Syrup, Lime

Pitt Street Pear

Nippitay Gin, St. Germain, Pear Shrub, Lemon

Smoke on Savage

Mezcal Tequila, Basil, Lime, Agave, Smoked Sea Salt Rim

Charleston Fire of 1861

Jalapeno, Cucumber, Mint Infused Tequila, Lime Juice, Agave, Scorched Red Pepper Flake

Mabeline Maple

Woodford Reserve. Smoked Pecan, Lime, Maple Syrup, Honey Rim

Nassau Ninnymuggins

Prosecco, Blackbeery Shrub, Sugar Rim, Rosemary